

Burley Maggio

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SUMMARY

Chef with a track record building high-impact solutions and improving retention.

TECHNICAL SKILLS

Cuisine Styles

Asian Fusion • Italian

Kitchen Skills

Cost Control • Baking

Operations

Event Planning

Soft Skills

Team Leadership • Training • Quality Control • Time Management

EMPLOYMENT HISTORY

Pastry Chef — Quitzon - Morar (Nov 2016 - Jul 2024)

- Managed kitchen of 16 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.
- Maintained food cost under 21% with vendor negotiations and waste controls.
- Catered private events for up to 233 guests with 95%+ client satisfaction.

Pastry Chef — Hartmann - Treutel (May 2015 - Mar 2020)

- Maintained food cost under 32% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 16% through optimized dish pricing.
- Managed kitchen of 10 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 106 guests with 95%+ client satisfaction.

Line Cook — Rowe, Hane and Hilll (Feb 2021 - Apr 2022)

- Catered private events for up to 166 guests with 95%+ client satisfaction.
- Managed kitchen of 10 staff, implementing cross-training and reducing labor overtime.

Private Chef — Kerluke Group (May 2015 - Feb 2019)

- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 19% through optimized dish pricing.
- Maintained food cost under 31% with vendor negotiations and waste controls.
- Catered private events for up to 82 guests with 95%+ client satisfaction.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Kohler LLC Institute (2025)

REFERENCES

Jasen McKenzie — Director — Sandy_Jacobson@hotmail.com